



WEBINAR



Creating and Customizing Your Nutrition Label Statements

Presented by ESHA Research

Tuesday, March 13, 2018

11:00 AM PDT | 1:00 PM CDT | 2:00 PM EDT



ESHA Research

ESHA Research was established in 1981 as the first comprehensive nutrition analysis software solution. Today, ESHA's suite of nutritional software products, services, and databases are recognized as the industry's top choice for food and supplement formulation, recipe development, labeling, nutritional analysis, and regulatory compliance.

ESHA Services and Software Solutions

- Genesis R&D[®] Food Formulation
- Genesis R&D[®] Supplement Formulation
- Food Processor[®] Nutrition & Diet Analysis
- Consulting Services



Genesis R&D Food

Genesis R&D was released in 1991 and is designed to help users manage processes and industry challenges, and meet federal requirements.

- Product Development
- Formulation Analysis
- Menu Analysis
- Reporting
- Regulatory Compliance



Upcoming Webinars



Converting Your Labels from 1990 to 2016 Regulations | April 18, 2018

With Genesis R&D, converting your Nutrition Facts Labels from the 1990 regulations to the new 2016 regulations is easy: The program will automatically reformat the layout and use the new calculations when you select the 2016 option. But, there are some considerations that you need to address as well. During this webinar, we will cover those considerations, go over the steps for converting the labels, and show you the small adjustments you might have to make to ensure compliance.

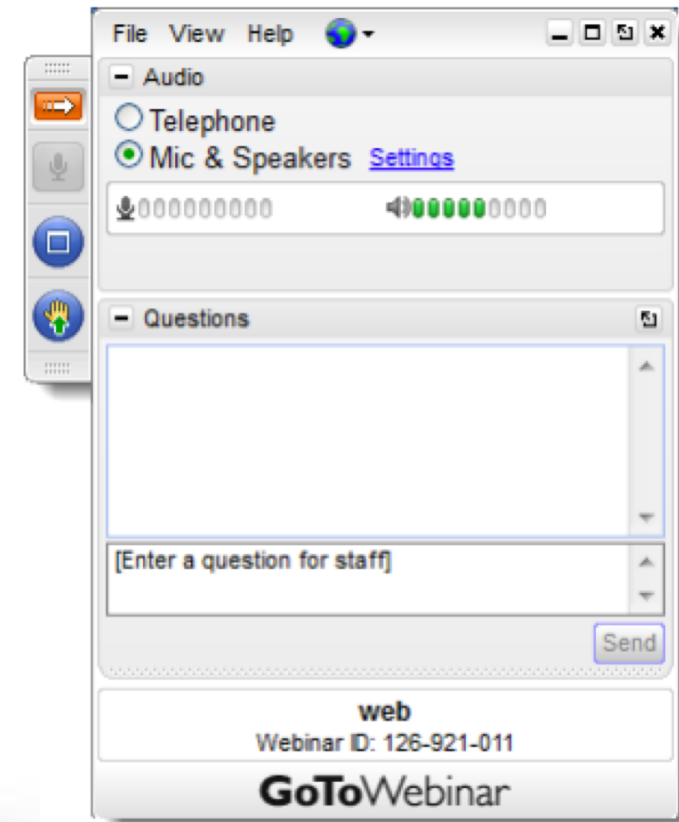
Customizing Your Recipe Analysis & Nutrition Reports | May 15, 2018

Genesis R&D offers a wide variety of options you can use to customize the reports generated by the program. You can add your company's letterhead (or personalized banner) and other images to the nutrition reports. You can also change colors and fonts to retain consistency with existing visual identity. During this webinar, we will show you how to customize your reports for printing, data sharing, marketing and other purposes.

To register or view archived webinars please visit: www.esha.com/news-events/webinars

Please Note!

- ✓ The webinar is being recorded
- ✓ All webinars available on our website
- ✓ Submit your questions in the GoToWebinar control panel





Agenda

- Ingredient Statements Overview
- Allergen Statements Overview
- Creating Statements in Genesis R&D
- Modifying Statements in Genesis R&D
- Additional Considerations
- Q&A



Recall Classifications

There are three different recall classifications:

- **Class I:** Dangerous or defective products that predictably could cause serious health problems or death. For example food with **undeclared allergens**.
- **Class II:** Products that might cause a temporary health problem, or pose only a slight threat of a serious nature.
- **Class III:** Products that are unlikely to cause any adverse health reaction, but that violate FDA labeling or manufacturing laws. Examples include: a minor container defect and lack of English labeling in a retail food.



Ingredient Statement - US

Ingredients required to be declared on the label or labeling of a food including foods that comply with standards of identity, except those ingredients exempted by 101.100, shall be listed by common or usual name in **descending order of predominance by weight**.

INGREDIENTS: Firm tofu, Broccoli,
Peanut butter, Green onion, Honey,
Soy sauce, Ginger root.

Contains Peanut, Soy, Wheat.



Ingredient Statement - Canada

Ingredients must be declared by their common name in **descending order of their proportion by weight** of a prepackaged product. The order must be in the order or percentage of the ingredients before they are combined to form the prepackaged product [B.01.008(3), FDR].

INGREDIENTS: WHEAT FLOUR, **FANCY MOLASSES**,
VEGETABLE OIL SHORTENING (SOYBEAN AND/OR
CANOLA AND MODIFIED PALM OIL), **BROWN**
SUGAR, LIQUID WHOLE EGG, **SUGAR**, SALT,
SODIUM BICARBONATE, SPICES, COLOUR

CONTAINS: WHEAT, EGG, SOY

Ingredient Statement – Canada 2016 Label



- Grouping sugars-based ingredients in brackets after the name ‘sugars’
 - this will help consumers identify all of the sources of sugars added to a food
- Listing food colors by their individual common names
- Making the text in black font on white or neutral background
- Creating minimum type height requirements for ingredients
- Using bullets or commas to separate ingredients
- Using both upper and lower case letters for the ingredients in the list

Ingredients: Sugars (fancy molasses, brown sugar, sugar), Wheat flour, Vegetable oil shortening (soybean and/or canola and modified palm oil), Liquid whole egg, Salt, Sodium bicarbonate, Spices, Allura red

Contains: Wheat, Egg, Soy



Ingredient Statement – Mexico

On the label of pre-packaged products whose marketing is done individually, a list of ingredients should be included, which can be exempted when dealing with products of a single ingredient (4.2.2.1); The list of ingredients must be **headed or preceded by the term Ingredients** (4.2.2.1.1); The ingredients of the pre-packaged food or non-alcoholic beverage should be listed in **decreasing quantitative order** (m / m) (4.2.2.1.2); A compound ingredient must be declared when it constitutes more than 5 percent of the food or non-alcoholic beverage and must be accompanied by a list in parentheses of its constituent ingredients in decreasing quantitative order (m / m), including additives that play a technological role in the finished product or that are associated with allergic reactions (4.2.2.1.3).

INGREDIENTES: Tofu firme, Brócoli, Mantequilla de maní, Cebolla verde, Miel, Salsa de soya, Raíz de jengibre.

Contiene Cacahuete, Soya, Trigo.



Ingredient Statement - EU

The list of ingredients shall be headed or preceded by a suitable heading which consists of or includes the word 'ingredients'. It shall include all the ingredients of the food, in **descending order of weight**, as recorded at the time of their use in the manufacture of the food.; Ingredients shall be designated by their specific name, where applicable, in accordance with the rules laid down in Article 17 and in Annex VI.

- **Note:** Allergens are to be declared within the list of ingredients and must be somehow highlighted. This can be accomplished by using a bold font or different color.

INGREDIENTS: Firm tofu (**Soy**), Broccoli, **Peanut** butter (**Peanut**), Green onion, Honey, **Soy** sauce (**Soy, Wheat**), Ginger root



Allergen Statements

Food Allergens	USA	Canada	EU	Mexico
CRUSTACEAN SHELLFISH	X	X	X	X
EGG	X	X	X	X
FISH	X	X	X	X
MILK	X	X	X	X
PEANUT	X	X	X	X
SOY	X	X	X	X
TREE NUTS	X	X	X	X
WHEAT	X	X	X	
CEREAL GRAINS W/ GLUTEN		X	X	X
CELERY			X	
MOLLUSCAN SHELLFISH		X	X	
MUSTARD		X	X	
SESAME		X	X	
SULFITES (>10 MG/KG)	X	X	X	X



Allergens in Genesis R&D

Because we do not make judgment calls on allergens, all ingredients are initially indicated as containing ALL allergens. Your task, then, is to remove unnecessary allergens from your item. Allergen information entered for Ingredients will also appear in the final Recipe and Label.

ESHA does not enter Allergen data for ESHA database ingredients. As a result, all ingredients are initially assumed to contain ALL allergens and will appear as such on your Label unless you have already changed them in the individual ingredients. Your task, then, is to remove unnecessary allergens from your Label display.

Allergens cleared here will also be removed from the corresponding Ingredients and Recipes.



Genesis R&D Training

Genesis Professional Training | March 21-22, 2018 | Oak Brook, IL

This training session covers the fundamentals of the Genesis R&D Food program: creating ingredients, building recipes/formulas, obtaining nutrition analysis, analysis reporting, best practices, and basic labeling features.

Advanced Genesis Workshop | April 11-12, 2018 | Oak Brook, IL

This workshop session covers advanced topics in detail such as new FDA labeling regulations, due diligence and documentation for transitioning to the new labels, new program features, PDCAAS (protein digestibility score), range formulas, advanced labels, and more.

Genesis Professional Training | April 25-26, 2018 | San Diego, CA

This training session covers the fundamentals of the Genesis R&D Food program: creating ingredients, building recipes/formulas, obtaining nutrition analysis, analysis reporting, best practices, and basic labeling features.

Learn more: <https://www.esharesearch.com/news-events/training-schedule/>

QUESTIONS?



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